

## Breakfast

Served from 0530 hours

### Royal Continental Breakfast 1950

Selection of fresh fruit juices, fresh cut fruit, cereals, cold cuts, cheese, breakfast pastries, freshly brewed tea & coffee:  
1960 kcal

### Royal Palace Breakfast 2750

Selection of fresh fruit juices, fresh cut fruit, cereals, cold cuts, cheese, breakfast pastries, freshly brewed tea & coffee:  
Hot food : selection from the menu

### Breakfast selection

🟢 **Seasonal fresh fruit platter** 700  
81 kcal | 230 grams

🟢 **Fruit salad of papaya, melon and mint** 700  
318 kcal | 200 grams

🟢 **Selection of breakfast cereals** 700  
100 kcal | 60 grams | corn flakes, wheat flakes, chocos, all bran, honey roasted granola  
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🟢 **Palace made bircher muesli** 700  
264 kcal | 120 grams | yoghurt, forest honey, roasted nuts, fruits  
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🔴 **Baker's basket** 700  
366 kcal | 130 grams | choose any three from croissants, muffins, danish pastry, brioche, doughnuts, whole wheat bread, rye bread or white bread, preserves, butter  
🥛 🌾 🍌 🍌

### International selection

🟢 **Baked beans on toast** 700  
1138 kcal | 240 grams  
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🟢 **Hot oat meal with milk** 700  
281 kcal | 50 grams  
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🔴 **Chia seeds pancakes** 700  
696 kcal | 150 grams | caramelized bananas, pancake syrup  
🥛 🍌 🌿 🌾

🔴 **Two eggs with choice of breakfast meats, toast** 700  
69 kcal | 180 grams | fried, poached, boiled or scrambled  
🍳 🌿


🟢 Vegetarian    🔴 Non - Vegetarian    🟢 Vegan

List of Allergens:




Please inform our associates if you are allergic to any ingredients.


All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.  
An average active adult requires 2000 kcals of the energy per day. However, the actual calories needed may vary per person.


- ▲ Three egg omelette**  
**240 kcal | 190 grams** | choice of ham, mushroom, cheese, tomato or masala  


**800**
- ▲ Mediterranean omelette**  
**500 kcal | 200 grams** | feta cheese, spring onions, kalamata olives, tomatoes, potatoes  


**700**
- ▲ Lake Palace eggs benedict**  
**728 kcal** | poached eggs, english muffin, choice of smoked salmon **73 grams** |  
or bacon **778 grams** | hollandaise  


**1050**
- ▲ Egg white omelette**  
**517 kcal | 90 grams** | low fat cream cheese, herbs, zucchini, cherry tomatoes  


**700**
- ▲ Belgian waffles**  
**1020 kcal | 140 grams** | blueberry compote, mascarpone cheese  


**700**
- ▲ Orange and raisin french toast**  
**230 kcal | 180 grams** | orange peel, cream cheese, maple syrup  


**700**

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## Indian selection

- **Plain dosa** **700**  
**183 kcal | 270 grams** | rice and lentil crispy crepes, sambar, coconut chutney  

- **Masala dosa** **700**  
**387 kcal | 350 grams** | rice and lentil crepes, curried potatoes, onion, sambar, coconut chutney  

- **Uttapam** **700**  
**92 kcal | 170 grams** | savoury pancake, choice of plain, masala or onion, sambar, coconut chutney  

- **Idli** **700**  
**424 kcal | 230 grams** | steamed rice and lentil dumplings, sambar, coconut chutney  

- **Upma** **700**  
**179 kcal | 260 grams** | semolina, coriander, coconut chutney  

- **Poori bhaji** **700**  
**748 kcal | 200 grams** | fried bread, spiced potatoes  

- **Chola bhature** **700**  
**196 kcal | 190 grams** | chickpea, Indian spices, fried refined flour bread  

- **Aloo paratha** **700**  
**169 kcal | 160 grams** | griddle cooked flat bread filled with potatoes served with butter, pickle and yoghurt  

- **Poha** **700**  
**142 kcal | 230 grams** | made from flattened rice, a nutritious regional breakfast with fresh coriander leaves, light Indian spices and potatoes  


## Beverages

- **Energizer smoothie, soyamilk, banana** **550**  
**150 kcal | 170 ml** |  


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- **Selection of fresh fruit juices** **450**  
 100 kcal | 183 ml | watermelon, pineapple, sweet lime, orange
  
- **Lassi** **550**  
 287 kcal | 190 ml | sweet, salted or plain  

  
- **Chaas** **550**  
 130 kcal | 170 ml | masala or plain  

  
- **Milk shake** **550**  
 256 kcal | 200 ml | mango, strawberry, chocolate, banana, vanilla  


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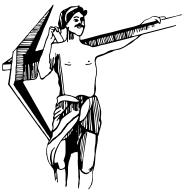
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## Jharokha

Jharokha is an overhanging balcony used in Indian architecture, typically in Rajasthan. One of the most important functions it served was to allow women to see the events outside without being seen. In olden days this was a place for special get-togethers; today Jharokha is a multi cuisine restaurant. With its scalloped arched frames overlooking the serene waters of Lake Pichola, it offers a vibrant array of delicacies from all over the world. Enjoy a contemporary world cuisine with Asian and Continental overtones. Soothing views of the lake and the City Palace add much to the restful ambience.



Look for the Indian farmer icon on our menus - the icon will indicate when a menu item is made with locally sourced ingredients - our contribution to the local community and to the environment

**As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.**

# Lunch and Dinner Menu

Served from 1200 hours

## Starters and small eats

🟢 Plum tomato and buffalo mozzarella 1200  
367 kcal | 70 grams | arugula, aged balsamic, olive oil



🟢 Mediterranean mezze platter 1200  
1791 kcal | 200 grams | hummus, muhammara, labneh



🟢 Mesclun mix, warm goat cheese, poached pears, balsamic dressing 1200  
502 kcal | 140 grams



### Bruschetta sampler

#### Vegetarian 1200

- 🟢 Tandoor roasted eggplant and ricotta cheese
- 🟢 Tomatoes, kalamata olives and basil
- 🟢 Slow roasted vegetables, thyme
- 🟢 Cherry bocconcini and radicchio marmalade

790 kcal | 80 grams



#### Non Vegetarian 1300

- 🔺 Marinated chicken salad
- 🔺 Prosciutto di Parma, "Riserva Don Romeo" and asparagus
- 🔺 Smoked salmon tartare, dill cream and salmon roe
- 🔺 Olive oil steeped fish with dill and black pepper

552 kcal | 90 grams



#### Chef's Caesar salad 1300

842 kcal | 250 grams iceberg lettuce, parmesan, garlic croutons ,caesar dressing



with choice of

- 🟢 marinated mushrooms | 100 grams
- 🔺 chicken | 100 grams
- 🔺 prawns | 100 grams

🔺 Scottish smoked salmon, salmon roe, dill cream cucumber salad and deviled eggs 1950  
255 kcal | 90 grams



## Soup

🟢 Roasted tomato and basil 850  
302 kcal | 230 grams



🟢 Lentil soup flavoured with coconut and makroot 850  
892 kcal | 230 grams



🟢 Cream of broccoli soup, pommery mustard 850  
297 kcal | 240 grams



🔺 Gratinated French onion soup 900  
467 kcal | 300 grams



🔺 Chicken and rice noodle broth, hoisin sauce 900  
357 kcal | 280 grams



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## Pastas and risottos

- **Fettuccine genovese, plum tomato, toasted pine nuts** 1750  
 903 kcal | 230 grams  

- **Penne arrabbiata, oregano, chilli flakes** 1750  
 108 kcal | 350 grams  

- **Rigatoni with eggplant, sun dried tomato pesto, basil mascarpone** 1750  
 1060 kcal | 370 grams  

- **Carnaroli rice risotto, roasted red beets, warm goat cheese, pine nuts** 1750  
 1097 kcal | 270 grams  





- ▲ **Spaghetti twirled, rosemary lamb ragout, roma tomatoes** 1800  
 2881 kcal | 280 grams  

- ▲ **Montage of fusilli, Scottish smoked salmon, quattro formaggi sauce** 1800  
 1151 kcal | 270 grams  




- ▲ **Carnaroli rice risotto, saffron, Cochin prawns, fresh dill, lemon dust** 1850  
 879 kcal | 280 grams  


## Taj signature dishes

Served from 1200 hours to 1500 hours and 1900 hours to 2300 hours

- ▲ **Cobb salad** 1300  
 963 kcal | 340 grams | salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander, spring onion, buttermilk dressing  

- ▲ **Sheesh taouk** 1600  
 1411 kcal | 250 grams | chargrilled cubes of chicken griddled, garlic aioli  

- ▲ **Nasi goreng** 1700  
 1073 kcal | 240 grams | Malaysian fried rice, chicken, fried prawns, fried egg  

- ▲ **Fish exotica** 2750  
 918 kcal | 400 grams | fresh turmeric, lemon grass, coconut curry poached fish, shrimp tomato and eggplant sambal, asian herb salad, duo of brown & white steamed rice, fried shallots  


## Wellness options

- **Chick pea medallion, spinach, basil scented tomatoes, bell pepper sauce** 1300  
 517 kcal | 240 grams  

- ▲ **Poached chicken, kalamata olives, bell peppers, steamed vegetables** 1600  
 827 kcal | 400 grams  

- ▲ **Ginger steamed fillet of pomfret, miso broth spinach, steamed vegetable** 1900  
 238 kcal | 280 grams  


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## International presentations

- **Pan seared polenta cake, sun dried tomato pesto** **1450**  
**1308 kcal | 230 grams | zucchini, buffalo mozzarella parcels**  

- **Pan seared tofu steak** **1450**  
**1395 kcal | 290 grams | udon noodles, shiitake mushrooms, vegetables, kaffir lime leaves**  

- **Baked eggplant parmigiana, grilled Thai asparagus, tomato salsa** **1600**  
**770 kcal | 310 grams**  

- **Stir fried green vegetables, shiitake mushrooms, garlic soy glaze** **1450**  
**679 kcal | 130 grams | fried rice or 999 kcal | 200 grams | hakka noodles**  

- **Thai vegetable curry** **1350**  
**1210 kcal | 560 grams | green curry, steamed rice**  

- ▲ **Grilled Norwegian salmon, fennel, asparagus, cherry tomatoes** **2750**  
**1167 kcal | 140 grams**  

- ▲ **Beer batter fried fish** **2050**  
**1307 kcal | 280 grams | white fish fillet, beer batter fried, mushy peas, tartare sauce, fresh lemon**  

- ▲ **Roast chicken, potato mille feuille, spinach, porcini merlot glaze** **1850**  
**1295 kcal | 280 grams**  

- ▲ **New Zealand lamb shank** **2950**  
**538 kcal | 580 grams | spaetzle, pearl onion, turned mushroom, bordeaux glaze**  

- ▲ **Chicken in hot garlic sauce** **1600**  
**1349 kcal | 250 grams | pepper and onion, steamed rice or hakka noodles**  

- ▲ **Thai chicken curry** **1600**  
**1480 kcal | 590 grams | stir fried chicken, spicy Thai red curry, steamed rice**  


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## Indian specialties

- **Haldi chilli paneer tikka** 👉 1450  
**1019 kcal | 140 grams** | cottage cheese, turmeric , mathania chilli powder, spices, grilled in tandoor  
 
- **Thar ke papad** 1400  
**518 kcal | 150 grams** | spicy potato and nuts, crispy papadam roll  
 
- **Tandoori gobhi** 1400  
**766 kcal | 140 grams** | yogurt and powdered spices marinated cauliflower, grilled in tandoor  
  
- **Palak aur chole ke kebab** 1400  
**727 kcal | 130 grams** | spinach and chickpea, aromatic powdered spices  
 
- **Rajma aur chenna ki tikki** 1400  
**820 kcal | 140 grams** | kidney beans and cottage cheese, aromatic powdered spices  
 
- **Papdi chaat** 800  
**1192 kcal | 140 grams** | crispy savoury pastry, mint, tamarind chutney  
  
- **Samosa** 800  
**1562 kcal | 240 grams** | fried savoury pastry, masala potatoes  
  
- **Paneer fritters** 👉 800  
**685 kcal | 130 grams** | spiced cottage cheese fritters  
 
- ▲ **Murg ke soole** 1600  
**904 kcal | 270 grams** | chicken cubes, onion, red chilli, yoghurt paste, grilled in tandoor  
  
- ▲ **Chicken seekh kebab** 1600  
**493 kcal | 260 grams** | minced chicken, powdered spices, cooked in tandoor  
  
- ▲ **Masaledar tawa machli** 👉 2050  
**405 kcal | 200 grams** | local fish, red chilli paste, ginger, powdered spices  
  
- ▲ **Ajwaini machli amritsari** 👉 2050  
**913 kcal | 200 grams** | local fish, caraway seeds, chili powder, turmeric powder and gram flour  
 
- ▲ **Pathar ka gosht** 1700  
**882 kcal | 200 grams** | picattas of lamb, brown onion paste, mint, local spices, cooked in copper vessel on charcoal  


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List of Allergens:

 Moluscs  
  Eggs  
  Fish  
  Lupin  
  Soya  
  Milk  
  Peanuts  
  Gluten  
  Crustaceans  
  Mustard  
  Nuts  
  Sesame  
  Celery  
  Sulphites

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## Main Course

- **Pao bhaji** 1150  
 344 kcal | 290 grams | tangy mashed potato, powdered spices, soft rolls  
 
- **Paneer tikka masaledar** 1450  
 524 kcal | 280 grams | cottage cheese, tomatoes, onions  
 
- **Malai kofta** 1500  
 724 kcal | 360 grams | cottage cheese dumpling, raisins, saffron gravy  
  
- **Aloo gobhi** 1450  
 682 kcal | 180 grams | potatoes, cauliflower, fresh coriander, cumin  

- **Nizami handi** 1450  
 606 kcal | 190 grams | garden fresh vegetables, cashew nut cream  
 
- **Dal pichola** 1200  
 655 kcal | 350 grams | split yellow lentils, cumin, garlic  
 
- ▲ **Pomfret gassi** 2050  
 1123 kcal | 200 grams | pomfret fillet, onion, Karwar style coconut curry  
  
- ▲ **Keema matar** 1800  
 1116 kcal | 150 grams | minced lamb, green peas, powdered spices  

- ▲ **Murg tikka lababdar** 1700  
 900 kcal | 425 grams | chargrilled chicken morsels, tomato onion gravy  
 
- ▲ **Home style mutton curry** 1800  
 1183 kcal | 300 grams | mutton chunks, cardamom, black pepper, basmati rice, mutton stock  
  

## Regional signatures

- **Chakki ki subzi** 1350  
 1395 kcal | 300 grams | gluten dumplings, fried onion paste, condensed milk, yoghurt  
  
- **Bhatti ki dal** 1350  
 1095 kcal | 340 grams | whole black lentils, tomatoes, chillies, cream and butter  
 
- **Sangri dakh khada masala** 1350  
 503 kcal | 300 grams | local runner beans, raisins, whole spices  
 
- **Hara dana methi bail gatta curry** 1350  
 1941 kcal | 300 grams | soft gram flour, green fenugreek seed dumpling, yoghurt  
 
- ▲ **Laal maas** 1800  
 1237 kcal | 300 grams | traditional Rajasthani fiery lamb, onion, yoghurt gravy  
 
- ▲ **Mathania laal murgh** 1700  
 979 kcal | 400 grams | chicken cubes, tomato based gravy, mathania red chillies  


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● Steamed basmati rice 650  
255 kcal | 300 grams

● Raita 250  
102 kcal | 100 grams | mixed vegetable, boondi or pineapple  
🥛 🥬

### Selection of Indian breads 300

● 251 kcal | 70 grams | naan, 208 kcal | 80 grams | tandoori roti or 208 kcal | 90 grams | parantha  
🥛 🌾

### Between the meals

● Palace "Green" club sandwich 1200  
562 kcal | 300 grams | lettuce, yellow cheddar, tomatoes, roasted sweet peppers  
🥛 🌾 🥬

● Paneer wrapster 1300  
840 kcal | 380 grams | cottage cheese, pepper, powdered spices, traditional Indian bread  
🥛 🥬

● Open face pesto panini 1150  
745 kcal | 200 grams | basil pesto, buffalo mozzarella, roasted plum tomatoes  
🥬 🥛

▲ Palace club- non vegetarian sandwich 1350  
1062 kcal | 300 grams | lettuce, roasted chicken, bacon, ham, tomatoes, egg  
🥛 🌾 🍳

▲ Chicken wrapster 1500  
1064 kcal | 400 grams | chicken, peppers, powdered spices, traditional Indian bread  
🥬 🥛 🍳

▲ Palace burger 1450  
1429 kcal | 280 grams | lamb burger, bacon, onions, mushrooms, cheddar cheese, sesame bun  
🌾 🥛 🌾 🥬

▲ Roasted chicken sandwich, tomato jam, grainy mustard, ciabatta bread 1350  
961 kcal | 160 grams  
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▲ Chicago style deli hot dog 1150  
937 kcal | 300 grams  
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**Sandwich board 1200**  
679 kcal | 180 grams  
🌾 🥛 🌾 🥬

Selection of plain, toasted or grilled  
white, focaccia, multigrain, rye or whole wheat bread

### Choice of fillings:

- cucumber, tomato and cheese
- ▲ masala omelette
- ▲ chicken and cheese
- ▲ Italian ham and mustard-mayonnaise
- ▲ tuna salad
- ▲ smoked salmon and dill horseradish spread

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## Side order

- **French fries** 300  
 300 kcal | 180 grams  


## Sweet conclusion

- **Pista gulab jamun** 950  
 249 kcal | 80 grams | cottage cheese dumplings, rose scented syrup  

- **Kesaria rasmalai** 950  
 1043 kcal | 100 grams | cottage cheese dumplings, saffron milk  

- **Kesari kheer** ~~950~~  
 1076 kcal | 130 grams | rice pudding, cardamom ,nuts and saffron  

- **Home made gelato** 950  
 660 kcal | 100 grams | please ask for flavor of the day  

- **Ice cream** ~~950~~  
 150 kcal | 100 grams | please ask for flavor of the day  

- **Granny smith apple crumble, cinnamon ice cream, raspberry compote** 950  
 525 kcal | 180 grams |  

- **Hazelnut & bitter chocolate cake** 950  
 1300 kcal | 125 grams  

- ▲ **Nougat parfait** 950  
 2170 kcal | 125 grams | mix berries coulis, orange tuile  

- ▲ **French apple cake** 950  
 1020 kcal | 100 grams | palace made vanilla ice-cream  

- ▲ **Classic tiramisu** 950  
 847 kcal | 160 grams | coffee liquor, mascarpone cheese  

- ▲ **Belgian chocolate sampler** 950  
 1160 kcal | 540 grams | milk chocolate pudding, white chocolate gelato, bitter chocolate mousse  

- ▲ **Walnut brownie, cinnamon ice cream** 950  
 488 kcal | 170 grams  

- ▲ **Trio of creme brulee** 1100  
 138 kcal | 180 grams | madagascar vanilla, citrus, honey-nut  


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